

Bone and Broth

94 Charlotte St 28801-2434 · +18285052849 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 7

PEI Mussels	\$21.00
mussels white wine garlic butter red pepper red onion grilled bread herbs	
5 Pepper Pimento Cheese	\$12.00
5 pepper pimento cheese House Sweet Potato Chips House Pickles	
Bread Service	\$6.00
Geraldine's sourdough herb butter tallow butter	
Crispy Brussels	\$13.00
brussels' sprouts lemon aioli house spice rub	
Deviled Eggs	\$6.00
buffalo filling paprika oil blue cheese crispy Goodnight Bros country ham	
Beef and Blue Frites	\$15.00
steak tips hunter's sauce blue cheese frites scallions mushrooms	
Lion's Mane Mushroom Cakes	\$15.00
lion's mane mushroom red pepper celery red onion sambal aioli pea shoots	

SOUPS AND SALADS 6

Bone Broth	\$7.00
Farmers Soup	\$7.00
Wedge Salad	\$16.00
iceberg roasted tomato blue cheese shaved egg paprika fresh pepper lardons blue cheese dressing	
Grilled Caesar	\$14.00
romaine smoked crouton parmesan candied bacon crispy capers caesar dressing	
Winter Salad	\$15.00
hydroponic bibb dried cherries apple candied pecans pickled red onion smoked blue cheese savory granola balsamic date vinaigrette	
Add protein to any salad, risotto, or pasta	\$8.00
lardons shrimp chicken breast steak tips joyce sausage salmon	

STEAKS 6

Steak Sauces

tallow butter | chimichurri | house a1 | horseradish peppercorn | brandy cream | hunter's sauce

*4oz petite Filet Mignon	\$34.00
*14 oz Dry Aged Kansas City Strip	\$55.00
*16 oz USDA Prime Ribeye	\$56.00
*7oz Prime Filet Mignon	\$52.00
*Chop Shop Private Reserve	
Market Price	

BURGERS AND SANDWICHES 5

*B&B Burger	\$14.00
Chop Shop custom ground patty lettuce tomato onion pickle dijonaise cheddar	
Pimento Burger	\$16.00
Chop Shop ground patty 5 Pepper pimento cheese Good Night Bros. Bacon BBQ Sauce	
*Steakhouse Burger	\$16.00
Chop Shop custom ground patty lettuce tomato bacon steak sauce caramelized onion Swiss	
Veggie Burger	\$14.00
Beyond meats patty lettuce tomato swiss garlic chili mayo sauteed pepper and onion	
Grilled Chicken	\$14.00
Joyce Farms chicken lettuce tomato honey mustard pickle swiss	

PASTA 3

Bolognaise	\$19.00
fresh linguini egg noodles bolognaise sauce grilled sourdough parmesan herbs	
*Broth Bowl	\$17.00
fresh linguini egg noodles carrot mushroom green bean caramelized onion egg scallion	
Tortellini with brown butter	\$19.00
cheese tortellini fava beans Black Trumpet Farms Chestnut mushrooms red onion confit garlic sherry brown butter grilled bread pea shoots	

SPECIALTIES 8

*Steak Frites	\$29.00
Applebrandy Farms bavette frites side salad brandy cream sauce	
*Bourbon Glazed Salmon	\$36.00
7oz salmon filet from 60 degree south bourbon glaze roast vegetable melange okra with cherry tomato	

*Rosemary Sambal Lamb Chops	\$37.00
3 marinated lamb chops balsamic glaze micro greens mashed potatoes green beans with garlic and shallots	
Farro Risotto	\$20.00
farro broccoli garlic cherry tomatoes herbs red onion parmesan cream butter lemon	
Shrimp and Grits	\$26.00
Sautéed jumbo shrimp white wine butter sauce cheddar grits bacon tomato roasted okra red onion bell pepper micro greens	
Chimichurri Chicken	\$26.00
grilled Joyce Farms chicken breast Joyce Farms sausage chimichurri charred broccoli root vegetable melange	
Grilled Pork Belly	\$29.00
cider braised house cured pork belly honey glaze mashed potatoes okra with cherry tomatoes	
Duck Frites	\$33.00
8oz maple leaf farms duck breast hot honey side salad frites	

SIDES 9

Garlic Herbed Mashed Potatoes	\$6.50
Charred Broccoli with Herbed Butter	\$6.50
Cheddar Grits	\$6.50
Braised Collard Greens	\$6.50
Root Vegetable Melange	\$6.50
Frites	\$6.50
Side Salad	\$6.50
Green Beans with Garlic and Shallots	\$6.50
Okra with cherry tomatoes	\$6.00

HOUSE COCKTAILS 6

House Barrel Aged Vieux Carre	\$17.00
Bulleit Rye Courvoisier VSOP Sweet Vermouth Benedictine Peychaud's & Angostura Bitters	
Mule's Revenge	\$13.00
Luksusowa Ginger's Revenge Rotational Ginger Beer Lime Simple	
Aviation	\$14.00
Chemist Gin Crème de Violette Maraschino Liqueur Lemon Dirty Cherry	
B&B Sazerac	\$15.00
Rittenhouse Rye Courvoisier Absinthe Simple Peychaud's & Angostura Bitters	

House Old Fashioned	\$14.00
Redemption Bourbon Bitters Simple House Brandied Cherry Orange	
Cocktail on tap - Cranberry orange margarita	\$14.00
Lunazul Blanco Lime Orange Cranberry Simple	

HOUSE INFUSED SPIRITS 7

Ginger Blackberry Bourbon	
Meyer Limoncello	
Fire Breather Whiskey	
Mango Habanero Tequila	
Strawberry Thyme Tequila	
Blueberry Sage Gin	
Grilled Peach Tea Vodka	

BOTTLED BEER 15

Cold Caprese Pizza	\$8.00
Italian Pilsner Dssolvr 16oz 5.1%	
Cowboy Poet	\$7.00
American Lager Archetype 16oz 4.8%	
Mole Stout	\$6.00
Pisgah 12oz 7.4%	
Hard Kombucha Rotational Flavor	\$7.00
Hard Kombucha Juneshine 12 oz 6%	
Surf Wax	\$7.00
IPA Burial 12 oz 6.8%	
Gaelic	\$5.50
Red Ale Highland 12oz 5.8%	
The Village Tart	\$7.00
Hard Cider Noble Cider 12oz 6.4%	
Pineapple	\$8.00
Hard Cider Noble Cider 16 oz 5%	
Milk Stout	\$5.50
The Duck Rabbit 12 oz 5.7%	

PBR	\$3.00
Pabst Blue Ribbon 16oz 4.74%	
Old Rasputin	\$8.00
Imperial Russian Stout North Coast Brewing 12 oz 9%	
Wild Lil Thing	\$5.00
Wild Ale Sierra Nevada 12oz 5.5%	
Burn Dawger	\$6.00
Brown Ale Sweeten Creek Brewery 12 oz 5.5%	
Belgian Tripel	\$7.50
New Belgium 12oz 8.5%	
Margarita Gose	
Gose Cigar City 12oz 4.2%	

RARE & CELLERARD BEER 10

Raspberry Lambic	\$16.00
Lindeman's 11.32oz 2.3%	
Thribble Currant	\$22.00
Wild Ale 2021 Anderson Valley 22oz 10.8%	
Timely Surrender	\$17.00
Saison 2021 Archetype 6.23% 500ml	
10W-40 Gingerbread	\$8.00
Imperial Stout 2021 Hi-Wire 8%	
La Folie	\$22.00
Sour Brown Ale New Belgium 12oz 7%	
Oude Geuze	\$19.00
Gueze 2014-15 Brouwerij Boon 7% 375ml	
Rosetta	\$8.00
Flander's Oud Bruim 2020 Ommegang 12oz 5.6%	
Heart of Hearts	\$22.00
Wild Ale 2020 Allagash 375ml 5.5%	
Delirium Tremens	\$12.00
Belgian Pale 2021 Bruwerij Huyghe 11.2oz 8.5%	
Bleue	\$14.00
Belgian Dark Bieres de Chimay 11.2oz 9%	

BEERS ON DRAFT 7

Asheville Brewing Company Rocket Girl Lager 4.2%		AVAILABLE OPTIONS
Asheville, NC		16 oz: \$6.00
		Half Pour: \$3.50
Innovation Soulvation IPA 6.5%		AVAILABLE OPTIONS
Asheville, NC		16 oz: \$8.00
		Half Pour: \$4.50
Ginger's Revenge Rotational Flavor 5%		AVAILABLE OPTIONS
Asheville, NC		12 oz: \$7.00
		Half Pour: \$4.00
DSSLVR Gunther's Revenge IPA 7.2%		AVAILABLE OPTIONS
Asheville, NC		16 oz: \$8.00
		Half Pour: \$4.50
DSSOLVR Reapers & Creepers DDH IPA 7.4%		AVAILABLE OPTIONS
		16oz: \$8.50
		Half Pour: \$4.75
Archetype Harrison Fjord Norwegian Pale Ale 5.2%		AVAILABLE OPTIONS
Asheville, NC		12 oz: \$7.00
		Half Pour: \$4.00
Highland Oatmeal Porter 5.8%		AVAILABLE OPTIONS
Asheville, NC		16 oz: \$7.00
		Half Pour: \$4.00
REDS 19		
Bordeaux Blend, French Belle, Bordeaux		AVAILABLE OPTIONS
80% Merlot 20% Cabernet Franc		GL: \$14.00
		BTL: \$49.00
Pinot Noir, Block 9, Napa, CA		AVAILABLE OPTIONS
Black Tea Plum Silky		GL: \$10.00
		Btl: \$36.00
Cabernet Sauvignon, Sean Minor, North Coast, CA		AVAILABLE OPTIONS
Ripe Raspberry Soft Tannins Blackberry Pie		GL: \$14.00
		Btl: \$49.00
Cabernet Sauvignon, Decero, Argentina		AVAILABLE OPTIONS
Dark Plum Dense Zesty		GL: \$12.00
		Btl: \$42.00
Tempranillo, Altos Ibericos, Rioja, Spain		AVAILABLE OPTIONS
Blood Orange Round Lively		GL: \$12.00
		Btl: \$42.00

Syrah, The Pundit, Columbia Valley, WA	AVAILABLE OPTIONS
Raspberry Citrus Silky	Gl: \$12.00
	Btl: \$46.00
Malbec, Aruma, Mendoza, Argentina	AVAILABLE OPTIONS
Ripe Red Fruits Pepper Expressive	Gl: \$11.00
	Btl: \$38.00
Cotes Du Rhone, La Nerthe, Les Cassagnes, France	\$42.00
Black Cherry Red Berries Silky	
Malbec, Luigi Bosca Los Miradores, Argentina	\$49.00
Forrest Floor Spice Voluptuous	
Cabernet Sauvignon, Juggernaut, Hillside, CA	\$55.00
Velvety Ripe Black Currants Black Fruit	
Pinot Noir, Siduri, Willamette Valley, OR	\$59.00
Black Cherry Boysenberry Bright Aromatics	
Blend, The Owl & Dust Devil, Decero, Mendoza, Argentina	\$64.00
Black Fruit Pepper Jelly Plush 39% Cab Sav 32% Malbec 19% Petite Verdot 10% Tannat	
Rioja, Urbina Reserva, Spain	\$70.00
Leather Stewed Fruit Lingering	
Merlot, Gundlach Bundschu, Sonoma, CA	\$80.00
Mineral Notes Red Fruits Cherry Lush Plum	
Barolo, Rivetto, Serralunga D'alba, Italy	\$130.00
Tobacco Leather Elegant tannins	
Cabernet Sauvignon, Adaptation, Howell Mountain Napa Valley, CA	\$125.00
Cherries Fresh Acidity Pomegranate	
Cabernet Sauvignon, Caymus, Napa Valley, CA	\$145.00
Cassis Cocoa Velvety	
Bordeaux Blend, Papillon, Napa, CA	\$145.00
Currant Blackberry Chalky Tannins Well-Rounded	
Pinot Noir, Soter Mineral Springs, Oregon	\$150.00
Red Cherry Summer Plum Structured Vibrant	

WHITES 8

Sauvignon Blanc, La Galope, Cotes de Gascogne	AVAILABLE OPTIONS
Floral Aroma Fresh & Fruity Lingering Finish	Gl: \$10.00
	Btl: \$40.00

Chenin Blanc, Chateaux du Loir, France	AVAILABLE OPTIONS
Guava Dry Finish Exotically Perfumed	Gl: \$14.00
	Btl: \$49.00
Pinot Grigio, Santi, Valdadige, Italy	AVAILABLE OPTIONS
Wildflower Melon Mineral	Gl: \$10.00
	Btl: \$36.00
Chardonnay, Campet Ste. Marie, France	AVAILABLE OPTIONS
Oak Spice Honey Crisp Apple Bright	Gl: \$10.00
	Btl: \$38.00
Chardonnay, Davis Bynum, Russian River, CA	AVAILABLE OPTIONS
Golden Apple Creamy Long Finish	Gl: \$12.00
	Btl: \$42.00
Moscato D'Asti, Casina San Lorenzo, Italy	AVAILABLE OPTIONS
Pear Tropical Fruit Off-dry Sweetness	Gl: \$9.00
	Btl: \$28.00
Riesling, Carl Graff, Germany	AVAILABLE OPTIONS
Brisk Apple Honey	Gl: \$10.00
	Btl: \$40.00
Rose, Domaine Houchart, Cotes de Provence, France	AVAILABLE OPTIONS
Red Berries Mineral Elegant	Gl: \$11.00
	Btl: \$40.00
SPARKLING 7	
Cava Brut Rose, Poema, Spain	AVAILABLE OPTIONS
Strawberry Raspberry Fresh	Gl: \$8.00
	Btl: \$28.00
Prosecco, Lamberti, Italy	AVAILABLE OPTIONS
Yellow Apple Citrus Peel Bright	Gl: \$9.00
	Btl: \$34.00
Blanc de Noirs, Gloria Ferrer, Carneros, CA	\$48.00
Rose Petal Baked Rye Lively	
Champagne, Veuve Clicquot, France	\$125.00
White Fruits Toast Silky	
Champagne, Dom Perignon, France	\$320.00
Ripe Fruit Cream Energetic	
Champagne, Veuve Clicquot, France	\$68.00
White Fruits Toast Silky	
Champagne, Laurent Perrier, Brut, France	\$66.00
Elegant Fresh Citrus White Flowers	

DESSERT 4

Late Harvest, Royal Tokaji, Hungary	\$10.00
Tropical Fruit Round Candied Citrus	
Fine Ruby Port, Dow's, Douro, Portugal	\$10.00
Lush Cherry Youthful Raspberry Full Bodied	
20 yr Tawny Port, Sandman, Portugal	\$15.00
Toffee Spice Honeyed	
Sacristia AB Sherry, Manzanilla, Spain	\$9.00
Caramel Sweet Spices Apricots	

BOURBON | WHISKEY 27

Angels Envy Bourbon	\$14.00
Finished in Port Wine Barrels	
Basil Hayden	\$13.00
Bib & Tucker	\$17.00
Breckenridge	\$11.00
Bookers	\$22.00
Bulliet	\$10.00
Calumet Farm	\$23.00
Defiant	\$10.00
Evan Williams	\$8.00
Four Roses Small Batch	\$11.00
Jefferson's Reserve	\$14.00
Jefferson's Ocean Cask	\$21.00
Henry McKenna	\$12.00
Barrell Bourbon Private Release	\$21.00
Batch NO: B53i	
Knob Creek	\$12.00
Knob Creek 15yr	\$23.00
Maker's Mark	\$10.00
Michter's	\$13.00
Redemption	\$11.00

Wild Turkey 101	\$9.00
Wild Turkey Longbranch	\$11.00
Woodford Reserve	\$12.00
Larceny	\$11.00
Troy & Sons Blonde	\$17.00
Peg Leg Porker 8 yr.	\$16.00
Russel's 10 yr.	\$14.00
Nikka Coffee Grain	\$19.00

RYE 10

Bulleit	\$11.00
Angels Envy Finished Rye	\$23.00
Finished in Caribbean casks	
Knob Creek	\$12.00
Lot 40	\$12.00
Michter's	\$13.00
Old Overholt	\$9.00
Rittenhouse	\$10.00
Russel's	\$14.00
Whistlepig	\$22.00
Redemption	\$11.00

SCOTCH 10

Balvenie 12	\$17.00
Balvenie 14	\$19.00
Dewer's	\$10.00
Glenfiddich	\$13.00
Glenmorangie	\$14.00
Johnnie Walker Red	\$9.00
Macallan 12	\$19.00

Monkey Shoulder	\$11.00
Oban	\$20.00
Talisker	\$16.00

BLENDS 4

Crown Royal	\$10.00
Jack Daniel's	\$10.00
Jameson	\$9.00
Tullamore Dew	\$9.00

TEQUILA 11

Casamigos Blanco	\$13.00
Don Julio Blanco	\$14.00
Espolon Reposado	\$9.00
Lunazul Blanco	\$8.00
Lunazul Anejo	\$9.00
Patron Reposado	\$15.00
Patron Silver	\$14.00
Vida Mezcal	\$11.00
Corzo Reposado	\$12.00
Tres Generaciones Anejo	\$13.00
Clase Azul Reposado	\$25.00

RUM 10

Bacardi Silver	\$8.00
Barbancourt	\$7.00
Flor de Cana	\$8.00
Gosling's	\$8.00
Mount Gay	\$8.00
Sailor Jerry	\$8.00

Smith & Cross	\$10.00
Wray & Nephew	\$9.00
Plantation Pineapple	\$11.00
Kraken	\$8.00

GIN 12

The Botanist	\$13.00
Beefeater	\$9.00
Bombay Sapphire	\$10.00
Gordon's	\$8.00
Hendrick's	\$11.00
Plymouth	\$12.00
Sutler's	\$10.00
Tanqueray	\$9.00
Roku	\$10.00
Chemist	\$12.00
Drumshanbo	\$12.00
Oak and Grist	\$11.00

VODKA 7

Absolut	\$9.00
Grey Goose	\$11.00
Ketel One	\$11.00
Luksusowa	\$8.00
Reyka	\$9.00
Tito's	\$10.00
Zubrowka - Bison Grass Vodka	\$11.00

CORDIALS 27

Absente Absinthe	\$12.00
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Amaretto Disarrono	\$9.00
Amaro Averna	\$10.00
Aperol	\$9.00
Bailey's	\$9.00
Campari	\$9.00
Chambord	\$9.00
Chartreuse Green	\$14.00
Chartreuse Yellow	\$14.00
Cointreau	\$10.00
Courvoissier	\$12.00
Cynar	\$9.00
Brandy & Benedictine	\$11.00
Drambuie	\$9.00
Eda Rhyne Nocino	\$11.00
Frangelico	\$9.00
Godiva Dark	\$9.00
Grand Marnier	\$10.00
Grind Espresso	\$11.00
Kahlua	\$8.00
Luxardo	\$10.00
Romana Sambuca	\$10.00
Rumchata	\$11.00
St. Elizabeth Allspice Dram	\$9.00
St. Germain	\$9.00
Fernet Branca	\$9.00
Montenegro	\$9.00

DESSERTS 4

Bourbon Pecan Pie for Two	\$10.00
Wild Turkey Pecan Pie Salted Caramel Vanilla Ice Cream	
Chocolate Brownie	\$8.00
Gluten Free Brownie Nutella Snow Chocolate Vanilla Ice Cream	
Emily's NY Style Cheesecake	\$8.00
Vanilla Pear Cheesecake Graham Pretzel Crust Chinese 5 spice honey Crystalized ginger	
Pumpkin Oatmilk Panna Cotta	\$9.00
Maple Syrup Spiced Pepitas Chocolate Covered Cranberries	

ENTRÉES 7

Grilled Cheese	\$9.00
Grilled Chicken Breast	\$10.00
Fettuccine Bolognese	\$10.00
Fettuccine with Butter	\$9.00
Cheeseburger*	\$10.00
Fried Shrimp	\$10.00
Chicken Tenders	\$10.00